



EasyClean™ Snackmakers

Instruction/Recipe Booklet

This booklet covers the use and care of the following Sunbeam EasyClean Snackmakers

GR6200 EasyClean Snack-For-Two

GR6400 EasyClean Snack-For-Four

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM EASY CLEAN SNACK MAKER.

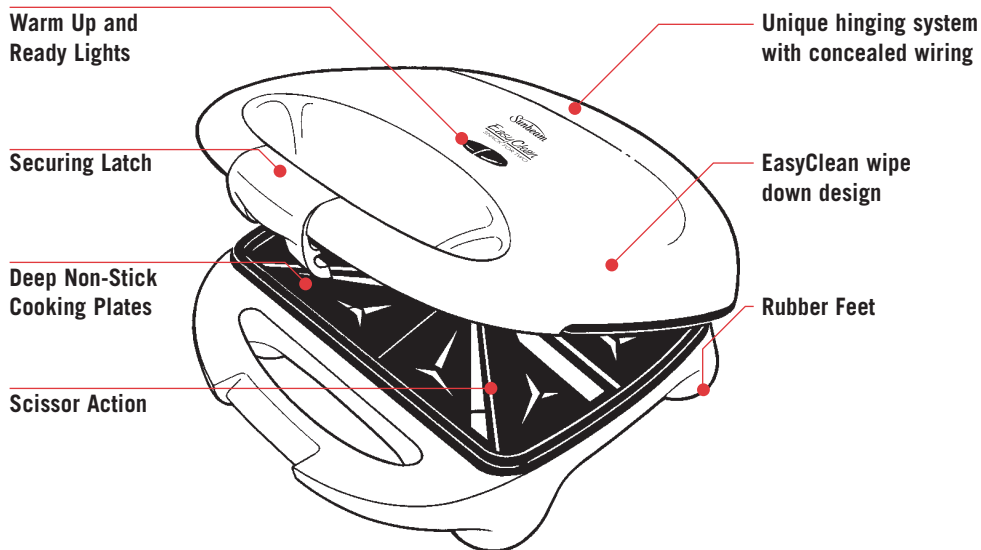
- Use well away from walls and curtains.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your EasyClean™ Snackmaker



Unique Easy Clean Hinging System

The wiring is completely concealed in the hinge for easy cleaning.

Easy Clean wipe down design. There are no dirt traps so the snack maker simply wipes clean.

Deep Non-Stick Cooking Plates

Hold more fillings, and are easy to clean.

Scissor Action

Divides each sandwich into two snack size serves, sealing in the filling.

Warm Up Light

Illuminates to indicate that the Snack Maker is switched on and heating, and goes out when the Snack Maker has reached the correct temperature. (excludes GR6110)

Ready Light

Illuminates when the Snack Maker has reached the correct temperature and is ready to use.

Securing Latch

Holds the Snack Maker firmly closed, to seal the sandwich.

Rubber Feet

Prevent the Snack Maker from moving across the bench top.

Upright Storage

To save valuable space on your bench top.

Before using your EasyClean™ Snack Maker

Before using your EasyClean Snack Maker for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and pre-heat your EasyClean Snack Maker until the Ready Light illuminates.

Wipe a small amount of butter onto the plates, rub lightly and wipe away any excess.

NOTE: When using your Sunbeam Easy Clean Snack Maker for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

1. Insert the plug into 230 or 240 volt outlet.
2. Turn the power ON and preheat your EasyClean Snack Maker until the Ready light illuminates.

Toasting Sandwiches

1. Always pre-heat your EasyClean Snack Maker until the Ready Light Illuminates before use.
2. Always butter the outside of the bread. The sandwich filling will be placed between the unbuttered sides of the bread.
3. Place the buttered side of the bread onto the cooking plate, then spoon the recommended quantity of filling onto the bread.
4. Place the top slice of bread on top of the filling with the buttered side facing upwards.
5. Gently close the lid until the two handles close together. Click the latch into position to keep the Snack Maker securely closed during toasting. **DO NOT FORCE THE LID CLOSED** (if the lid is difficult to close you may have too much filling, or your bread slices may be too thick).

Note: Ensure that the cord is kept well away from the cooking plates when in use.

6. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Snack Maker toasts both sides of bread at the same time and seals in the filling.
7. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese, may melt and cause the sandwich to stick to the cook plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp object or metal as this will damage the non-stick surface.

Note: The warm up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

Hints for best results

1. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
 2. Any type of bread can be used - white, wholemeal, kibbled wheat or wholegrain. For sweet snacks, sprinkle caster sugar over the buttered sides of the bread.
 3. Do not over fill your sandwiches. One third of a cup of filling per sandwich is sufficient.
 4. Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.
-

Use of Pastry

Ready made pastry sheets such as puff and shortcrust are ideal for making quick and easy desserts.

1. Simply place one half of the pastry sheet onto the cooking plate of your pre-heated EasyClean Snack Maker.

2. Form a hollow and spoon in your choice of pie filling.
 3. Top with remaining pastry half and close the lid.
 4. Cook until golden brown.
-

Care and Cleaning

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

Do not immerse your Snack Maker in water or any other liquid. Do not use abrasive scouring pads or powders.

Do not place your EasyClean Snack Maker in a dishwasher.

To Clean the Exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

Storage

Your EasyClean Snack Maker will store in an upright position in cupboards, shelves or on the bench top.

Flavoured Spreads

You can add variety and interest to your toasted sandwiches by spreading the outside of the bread with a flavoured butter. Then add a complementary filling and toast. Store unused portion in the refrigerator.

Cinnamon Butter

60g butter, softened

¼ cup castor sugar

¼ teaspoon ground cinnamon

Combine all ingredients until smooth

Honey Butter

60g butter, softened

¼ cup honey

Combine all ingredients well.

Garlic Butter

60g butter, softened

1 clove garlic, crushed

pepper to taste

Combine all ingredients well.

Herb Butter

60g butter, softened

¾ teaspoon herb, eg. dill, oregano, chives

fresh ground pepper to taste

Combine all ingredients well.

Recipes

GOURMET DELIGHTS

Mini Pocket Pizza

- 1 cabanossi sausage, sliced
- 1 small onion, peeled and finely chopped
- 1 small capsicum, finely chopped
- 1 cup grated tasty cheese
- $\frac{1}{3}$ cup crushed pineapple, drained
- $\frac{1}{4}$ cup tomato paste
- 12 slices bread, buttered

Pre-heat your Snack Maker. Combine cabanossi, onion, capsicum, cheese and pineapple. Spread unbuttered side of bread with tomato paste. Divide mixture into 6 and assemble sandwiches. Cook for approximately 3-4 minutes or until golden brown. Repeat with remaining sandwiches.

Quick and Easy Meat Pies

- $1\frac{1}{2}$ cups cooked minced beef
- 1 tablespoon tomato sauce
- 1 tablespoon worcestershire sauce
- pepper to taste
- 4 slices bread, buttered

Pre-heat your Snack Maker. Combine meat, sauces and seasonings. Assemble sandwiches and cook for approximately 3 minutes, or until golden brown.

Hawaiian Sandwiches

- 2 slices tasty cheese
 - 2 rings tinned pineapple
 - $\frac{1}{2}$ cup chopped ham
 - 4 slices bread, buttered
- Pre-heat your Snack Maker. Place 2 slices of bread, buttered side down, onto Snack Maker. Add cheese, pineapple rings and chopped ham onto bread. Cover with remaining slices of bread. Cook for approximately 3 minutes, or until golden brown.

Bacon and Egg Sandwiches

- 1 rasher bacon, rind removed and finely chopped
 - pepper to taste
 - 1 tablespoon finely chopped shallot
 - 2 eggs, lightly beaten
 - 4 slices white or wholemeal bread, buttered
- Pre-heat your Snack Maker. Place 2 slices of bread into Snack Maker and spoon over combined bacon, seasoning, shallot and egg mixture. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

Recipes continued

OTHER FAVOURITE FILLINGS

Baked Beans or Spaghetti

Use approximately $\frac{1}{4}$ cup of baked beans or spaghetti per sandwich.

Corn and Ham

1 x 310g can creamed corn
4 slices ham, finely chopped
(makes 2 sandwiches)

Asparagus and Cheese

1 x 310g can asparagus spears
 $\frac{1}{2}$ cup tasty cheese grated

OMELETTES

Ham and Cheese Omelette

2 eggs
 $\frac{1}{2}$ cup chopped ham
 $\frac{1}{2}$ cup grated cheese
Salt and pepper

Wipe all plates with butter. Pre-heat your Snack Maker. Beat eggs, mix in ham and cheese, and add salt and pepper to taste. Pour mixture into plates, dividing evenly between the 4 triangle shaped pockets. Close the Snack Maker and cook for 2-3 minutes, or until egg mixture is firm.

Recipes continued

DESSERTS

Apple Pies

1 cup pie apple
1 tablespoon brown sugar
⅓ cup sultanas
¼ tablespoon cinnamon
1 sheet pre-rolled puff pastry, cut in half horizontally
icing sugar

Pre-heat your Snack Maker. Combine pie apple, brown sugar, sultanas and cinnamon. Place one half of pastry sheet onto base of your Snack Maker. Form a hollow and spoon in the apple filling. Top with remaining pastry sheet and close lid. Cook for approximately 3 minutes or until golden brown. Remove from Snack Maker and serve dusted with icing sugar.

Strawberry Cheesecake

250g cream cheese, softened and roughly chopped
2 teaspoons finely grated lemon rind
¼ cup lemon juice
3 tablespoons icing sugar
100g strawberries, washed and hulled
4 sheets pre-rolled puff pastry, cut in half
extra icing sugar
extra strawberries

Pre-heat your Snack Maker. In a food processor, process cream cheese, lemon rind and juice and icing sugar, until smooth. Add strawberries and pulse through until just combined. DO NOT OVERPROCESS.

Place one half of pastry sheet onto base of Snack Maker. Form a hollow and spoon in mixture. Top with remaining pastry sheet and close lid. Cook for approximately 6 minutes or until golden brown.

Choc Marshmallow Treats

100g glacé cherries
100g dark chocolate, roughly chopped
¼ cup crushed nuts
12 pink marshmallows, cut in half
2 sheets pre-rolled puff pastry, cut in half

Pre-heat your Snack Maker. In a food processor, process cream cheese, lemon rind and juice and icing sugar, until smooth. Add strawberries and pulse through until just combined. DO NOT OVERPRO

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia


Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

 is a registered trademark.

Sunbeam EasyClean is a trademark of Sunbeam Corporation.

Designed and engineered in Australia.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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